



Current Hours of Operation

Monday - Friday 6:30am - 8:30pm

Saturday - Sunday 8:00am - 8:30pm

Please Note* Extended Bar Hours May Be Available Dependent Upon Business Levels

In a continued effort to keep our employees and guests safe, we have adjusted our hours and increased our cleaning practices. We are sanitizing each table, chair, salt and pepper shaker and providing disposable menus between each guest interaction.

Dinner

Mon - Sun 4:00pm - 8:30pm

SOUPS & SALADS

all salads served with housemade bread

Baked French Onion Soup ^{GFA} 9

provolone, gruyère, swiss, parmesan crust

Caesar* ^{GFA} **Small 7 • Entrée 12**

romaine, shaved parmesan, croutons, anchovy, Caesar dressing

Bev's Chopped Cobb* ^{GF} **Small 7 • Entrée 12**

romaine, spring greens, cucumbers, grape tomatoes, carrots, hard-boiled egg, beets, bleu cheese crumbles, Gorgonzola dressing

Salad Enhancements

steak* 9 / chicken 5 / salmon* 8 / sliced avocado 4
falafel 5 / mi shrimp 10

OVEN

gluten-free crust available

Belle Isle 14

fresh mozzarella, capicola ham, soppressata, spicy salami, pepperoni, parmesan, garden herbs

Frank 14

Best pepperoni pizza ever

Formaggio 13

mozzarella, pecorino, provolone, parmesan, fresh herbs

Bianca 14

fresh mozzarella, ricotta, pecorino romano, basil, garlic oil

Sicilian 15

house marinara, fennel sausage, roasted peppers and onions, calabrian chili flake

SHAREABLES

Ciabatta Bread 4

E.V.O.O., herbs, Parmesan, 3yr aged Modena balsamic

Crispy Cauliflower ^{GF} 12

spicy gochujang sauce

Baked Brie ^{GFA} 13

balsamic cherry jam, candied pecans, goji berry crackers

MAINS

PARK 600 Burger* ^{GFA} 18

tomato onion jam, aged cheddar, arugula, smoky aioli, steak fries

Mustard Encrusted Atlantic Salmon* ^{GFA} 24

brown rice and spinach risotto, asparagus, whole grain mustard crust, tarragon beurre blanc

Filet Mignon* 52

8 oz filet mignon, garlic and herb compound butter, chef's choice potato, seasonal vegetable

Rainbow Trout ^{GFA} 25

pan-seared, vegetable medley, almonds, lemon, heirloom potatoes

DESSERT

Deconstructed Crème Brûlée ^{GFA} 8

Tahitian vanilla, shortbread cookie, seasonal fruit

Chef Mark's Limited Edition Cheesecake 8

crafted each month using fresh local ingredients of the season

Chocolate Mousse 7

Milk and white chocolate mousse, fruit garnish

(GF) - GLUTEN-FREE / (GFA) - GLUTEN-FREE AVAILABLE

If you have any concerns regarding food allergies, please alert your server prior to ordering. *May contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food born illnesses.